

## Apricot Oatmeal Crumble Bars

From *Pinterest*

### Ingredients

- ½ c. butter, softened to room temperature
- ½ c. packed brown sugar
- ¼ tsp. baking soda
- 1 ¼ c. rolled oats
- ¾ c. flour
- 1 c. apricot preserves

### Instructions

1. Preheat the oven to 350F. Spray a 8 x 8 or 9 x 9 inch baking dish with Pam
2. Combine everything but the preserves using a pastry cutter or fork & knife.
3. Measure out 2 cups of the mixture and gently press into the bottom of the baking dish.
4. Carefully spread the preserves over the crust stopping a bout 1/4" from the edges.
5. Sprinkle the remaining crumble topping over the top of the preserves.
6. Bake 30-35 minutes
7. Let cool, cut into 9 bars.

Notes: First time I made these I used all the preserves from jar. The center bars were a runny mess. Second time used only the 1 cup and cut back on the sugar in crust – 1/4c. Other fruit preserves could also be used instead of apricot.

Jeanne Nygard – November 4, 2020

Note: November 14, 2020 – made recipe again;

Melted the butter and then added to dry ingredients. Much better distribution of butter. \*\*\*\*\*

Decreased brown sugar by one large tablespoon full. Ok but could have decreased even more.\*\*\*\*

Used leftover jams, Marmalade and Fig. Good way to use up the odd bits of jam.\*\*\*\*\*

## Caramel-Macadamia Bars

From *Cookies & Biscotti* by Williams-Sonoma Kitchen Library

### Pastry:

- ½ c. all-purpose flour
- ¼ c. cornstarch
- ¼ tsp. salt
- ¾ c. unsalted butter, at room temperature
- 1/3 c. granulated sugar
- 1 ¼ tsp. grated lemon zest

### Topping:

- 6 T. unsalted butter
- ¼ c. plus 2 T. firmly packed dark brown sugar
- 1 ¾ c. salted macadamia nuts
- 1 ½ T. heavy cream

### Pastry

1. Preheat an oven to 350F. Line an 8-inch square baking dish with aluminum foil
2. Combine butter, sugar and zest until light and fluffy. (I Used Food Processor)
3. Add flour, cornstarch and salt.
4. Turn out onto a large sheet of waxed paper. Pat into a square.
5. Cover with second sheet of waxed paper. Roll out the dough into a square ¼" thick
6. Refrigerate for at least 10 minutes.
7. Transfer to prepared baking dish, trimming it so the sides are 1 inch high. Pierce all over with a fork.
8. Bake for 35 minutes – until beginning to color. Remove from oven. Leave oven on.

### Topping

1. Combine butter, brown sugar and honey in a heavy saucepan. Whisk over med-high heat and bring to a boil. Boil without whisking until thickened and bubbles enlarge, about 1 minute.
2. Stir in the nuts. Remove from heat and added the cream.
3. Spread the topping on the crust.
4. Bake until the caramel bubbles, about 20 minutes. Let cook in the dish on a wire rack.
5. Use the foil to lift the sheet from the dish. Peel back the foil. Cut into 1 ½" squares.

Makes about 2 dozen

Notes: Crust was tricky to work with and too rich. If I make this recipe again I will use a regular shortbread recipe which uses more flour and less butter. The topping was easier than I thought and was very good. The macadamia nuts are expensive but were yummy. There is a note with recipe: "The macadamia nuts can be replaced with pine nuts, cashews, pecans or a mixture."

Jeanne Nygard – November 4, 2020

## Chocolate Chip – Snickerdoodle Jam Bars

Jan Leth

### Ingredients

1 cup unsalted butter, softened  
¾ cup light brown sugar  
2 large eggs  
2 cups all-purpose flour  
1 tsp. Baking powder  
1 tsp. Baking soda  
1 tsp. Salt  
1 cup chocolate chips  
1 cup raspberry jam  
2 tablespoons ground cinnamon

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### Step 1

Preheat oven to 350 degrees

Grease 9 inch square baking pan with baking spray and line bottom and side with parchment paper.

### Step 2

Beat together butter, brown sugar, and ¾ cup of granulated sugar until smooth and creamy. Add eggs one at a time. Add vanilla and beat until combined.

### Step 3

Whisk together flour, baking powder, soda and salt in a large bowl. Gradually add flour mixture to butter mixture. Beat until combined.

### Step 4

Divide dough in half. Stir chocolate chips into 1 of the halves. Transfer chocolate chip half to bottom of pan and press into an even layer. Top with jam, spreading evenly. Top with remaining half of dough, spreading evenly.

### Step 5

Stir together cinnamon and remaining ¼ cup of granulated sugar in a small bowl. Sprinkle on top of dough. Bake in preheated oven until top is golden brown and edges are browned, about 45 minutes, covering with aluminum foil the last 15 minutes to prevent top from over-browning. Cool on wire rack until fully cooled before slicing. (about 1 hour)

Jan Leth – November 4, 2020 (Jan had to miss our November 4, 2020 Zoom Meetup. This the recipe she was going to share.)

## Lemon Sugar Cookie Bars

From *Pinterest*

### Sugar Cookie Crust:

- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 cup butter at room temperature
- 2 cups all purpose flour

### Lemon Cheesecake

- 8 ounces cream cheese at room temperature
- 1/4 cup lemon juice
- 2 tablespoons lemon zest divided
- 1/2 cup sugar

### Instructions

For the bars-

1. Preheat the oven to 350 degrees:
2. Line an 8x8 or 9x9 inch square baking dish with foil and spray liberally with non stick cooking spray
3. In bowl of stand mixer using paddle attachment, or large bowl with hand mixer, beat together the butter, sugar and vanilla on medium speed for 2 minutes
4. Turn mixer to low and slowly add the flour (1/2 cup at a time) and mix just until dough comes together
5. Press half of the dough into prepared pan and bake for 25-30 minutes until lightly golden brown
6. Cool completely before filling
7. Store remaining sugar cookie dough in a bowl in the refrigerator for later use

For the filling-

1. In bowl of stand mixer fitted with paddle attachment, mix together the cream cheese, sugar, lemon, lemon zest until smooth and creamy.
2. Pour filling over cooled crust.
3. Top filling with the remaining sugar cookie dough by simply crumbling over the top
4. Bake in preheated oven for 30-40 minutes until cookie crumble is lightly golden color.
5. Top with remaining lemon zest as desired.

Suzy Johns – November 4, 2020

# Lunchbox Brownies

Bruce Weinstein and Mark Scarbrough

Preheat oven 350\* F  
Butter and flour 9X13 pan

1 1/2 cups all purpose flour  
1 tsp salt  
1 tsp. baking powder  
2 cups white sugar  
1/2 lb unsalted butter  
4 ounces chopped unsweetened chocolate  
3 large eggs, room temperature  
1 tsp vanilla extract

Whisk 1 1/2 C all purpose flour, 1 tsp. baking powder, 1 tsp. salt in a medium bowl.

Place 1/2 lb unsalted butter and 4 ounces chopped unsweetened chocolate in the top half of a double boiler, set over a pan of slowly simmering water. Keep the heat low so the water does not boil quickly. Steam is what you need to melt the chocolate evenly, but not a lot of it.

Stir until about half the butter and chocolate has melted, then remove the top half of the double boiler and continue stirring until all the chocolate and butter has melted. COOL for 5 minutes.

Pour the chocolate mixture into a large bowl and add 2 cups of granulated white sugar. Beat with an electric mixer at medium speed until the sugar has completely dissolved into the mixture, about 6 minutes.

Beat in 3 large, room temperature eggs one at a time until smooth. Do not overbeat this mixture.

Beat in 1 tsp. vanilla extract. Scrape down and remove the beater. With a wooden spoon or rubber spatula, stir in the flour mixture just until incorporated. Do not use the mixer.

Spoon and spread the batter into the prepared baking pan. Bake until a toothpick or cake tester inserted into the center of the brownies comes out with a few moist crumbs attached, about 30 minutes.

Set the pan on a wire rack and cool for 1 hour. Cut the brownies into 24 pieces while still in the pan. Carefully remove them with an offset spatula.

At this point, the brownies may be stored between sheets of waxed paper in a sealed container on the countertop for up to 3 days, or frozen in a zip closed bag for up to 6 months. As if they'll last that long!

Cathy Cavness – November 4, 2020

## Pumpkin Bars

From a friend

2 cu. Flour  
2 cu. Sugar  
2 t. Baking powder  
1 t. Baking soda  
1 t. Cinnamon  
1 t. Nutmeg  
1 t. Cloves  
1/2 t. Salt  
1 cu. oil  
15 oz. can of pumpkin  
4 eggs

Preheat oven to 350°

Grease 15x10 pan.

Blend all bar ingredients Pour into pan.

Bake 25-30 min.

Frosting

2 cu. Powdered sugar

1/2 cu. Butter-softened

8 oz. pkg. cream cheese

1 t. Milk

1 t. Vanilla

Combine all frosting ingredients, beat until smooth. Spread over cooled bars.

Refrigerate leftovers.

(I often just use a rectangular cake pan. Not really bars, then, but still mighty good!)

Sharon Lyons – November 4, 2020

## Red Velvet Brownies with Marshmallow Cream Cheese Frost

From *Pinterest*

### Brownies

- 2 cups all purpose flour
- 2 cups granulated sugar
- 1 tsp baking soda
- ¼ tsp salt
- 1 cup unsalted butter
- 1 cup water
- 1/3 cup unsweetened cocoa powder
- 2 eggs
- ½ cup buttermilk
- 1 ½ tsp vanilla extract
- 2 Tbsp red coloring

### Frosting

- ½ cup softened unsalted butter
- 8 oz. softened cream cheese
- ½ tsp vanilla extract or vanilla bean paste
- 1 ½ - 2 cups powdered sugar – sifted
- 1/4 tsp salt
- assorted holiday sprinkles/decorations

### Instructions

1. Preheat oven to 350 and spray a 13x9" baking pan with non-stick baking spray. In the bowl of a stand mixer, combining flour, sugar, baking soda and salt. Whisk to combine.
2. To a medium sized saucepan, add butter and water. Heat over MED heat until butter is melted into the water. Add cocoa powder and whisk to combine. Bring to a boil while stirring very often, then remove from heat and let cool slightly.
3. Add melted cocoa mixture to the flour mixture and beat on MED speed until combined.
4. Add eggs, buttermilk, vanilla and red food coloring and beat an additional minute or until just combined.
5. At this point the batter will be thin. Transfer batter to prepared baking pan. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean or with very few moist crumbs on it.
6. Cool completely on a wire rack.

### Frosting

1. To the bowl of a stand mixer, add softened butter, salt, and cream cheese and beat until light and fluffy. Add vanilla and beat 20 seconds.
2. Add powdered sugar and beat until incorporated. Slow beat in marshmallow crème.
3. Spread frosting over cooled brownies in the pan, sprinkle with desired sprinkles/decorations and serve.
4. Keep refrigerated for up to 3-4 days.

## Surprise Bars

1 oz unsweetened chocolate	1 egg
½ cup graham cracker crumbs	¾ cup all-purpose flour
2 T. butter, melted	1/8 t. baking soda
½ cup butter	¼ cup dairy sour cream
½ t. vanilla extract	¾ cup chopped walnuts
½ cup sugar	

1. Melt chocolate and set aside to cool
2. Blend crumbs and melted butter; set aside.
3. Cream the ½ cup butter with the extract: add sugar gradually, beating until fluffy. Add egg and beat thoroughly.
4. Sift flour, baking soda together; add alternately to creamed mixture with sour cream, mixing until blended after each addition.
5. Divide mixture in half; blend cooled chocolate into one portion.
6. Turn chocolate mixture in a greased 8x8x2 inch baking pan and spread evenly. Cover with the crumbs and press lightly.
7. Sprinkle walnuts into remaining portion: drop by spoonfuls over crumbs and carefully spread evenly.
8. Bake at 375 for 25 to 30 minutes
9. While warm, cut into bars.

Barb Selis – November 4, 2020

## Swedish Visiting Bars

From Pinterest <https://lifemadesimplebakes.com/swedish-visiting-cake-bars/>

### INGREDIENTS FOR THE TOPPING:

1 c confectioners' sugar  
3 large egg whites  
1 1/2 c sliced almonds, blanched or unblanched

### FOR THE BARS:

3/4 c sugar  
2 large eggs - at room temperature  
1/4 tsp fine sea salt  
1 1/2 tsp pure vanilla extract  
1/4 tsp pure almond extract  
1 c all-purpose flour  
1 stick - unsalted butter, melted and cooled  
Confectioners' sugar - for dusting (optional)

### INSTRUCTIONS

Center a rack in the oven and preheat it to 350 degrees F. Lightly butter a 9-inch square baking pan and line it with parchment paper.

To make the topping: Put the sugar in a medium bowl and pour over the egg whites. Using your fingers or a fork, mix until the sugar is moistened.

If there are lumps, ignore them. Toss in the almonds and stir them around until they're coated with the sugared whites. Set aside while you make the batter.

Working in a large bowl, whisk the sugar, eggs and salt together until the mixture lightens in color and thickens a little, about 2 minutes. Whisk in the vanilla and almond extracts. Switch to a flexible spatula and gently stir in the flour. When the flour is fully incorporated, gradually fold in the melted butter. You'll have a thick batter with a lovely sheen. Scrape it into the pan and use the spatula to work the batter into the corners. The layer will be very thin.

Give the topping another stir, or a run-through with your fingers, and turn it out onto the batter. Use a spatula or your fingers to spread the almonds evenly over the mixture, making sure to get nuts into the corners too.

Bake for 28 to 32 minutes, or until a tester inserted into the center of the cake comes out clean or with only a few crumbs stuck to it. The meringue topping will be pale golden brown. If you'd like a deeper color on the topping, run it under the broiler until you get the shade of gold you like best.

Transfer the pan to a rack and let rest for 5 minutes, then run a knife around the edges of the

cake and unmold it onto the rack. Very gently peel away the parchment and invert the cake onto another rack to cool to room temperature.

Transfer the cake to a cutting board and, using a long, thin knife, slice it into nine 3-inch squares. For smaller portions, cut each square into two triangles. If you'd like, you can dust the bars with confectioners' sugar just before you serve them.

Rebecca McHenry – November 4, 2020

## White Chocolate Raspberry Bars

The Perfect Cookie

America's Test Kitchen

Made by Nancy Leventon

Prepare an 8" baking pan. Take two lengths of foil, fold along the slightly less than 8" line. Place one sheet of foil one direction in the pan, and the other piece of foil in the opposite direction. This creates a sling that makes it easy to remove the baked bars in one piece when they are cold. Spray the lined pan with cooking spray.

Oven temperature at 375, and use the middle rack.

1 cup all purpose flour

1 tsp baking powder

¼ tsp salt

Mix the dry ingredients together in a small bowl. Set aside

6 ounces white chocolate (fresh)

4 Tbs butter, softened

½ cup sugar

1 large egg

1 tsp vanilla

Melt 3 ounces of the white chocolate. Set aside.

Chop remaining 3 ounces of chocolate into 1/2 " pieces. Set aside

Mix together the softened butter and the ½ cup sugar until light and fluffy, about 3 minutes. Add the egg and vanilla and beat until combined. Add the melted chocolate and beat until combined, about 30 seconds. Now add the dry ingredients and stir together. Then take 2 ½ ounces of the chopped chocolate and add to the batter. Stir it in.

Place the batter in the prepared pan. Toss 5 ounces (about one cup) of fresh raspberries in 2 Tbs of sugar. Place the berries on the top, individually, in a neat pattern. Press lightly into the batter. Bake the bars in a 375 degree oven for 25-35 minutes. The edges should be browned lightly as well as the top. When the top gets color, take them out. The edges should be puffed and golden. A toothpick inserted in the center should come out with a few moist crumbs attached. It took 30 minutes in my oven.

Let the bars cool completely in the pan on a wire rack, about 2 hours. Using the foil overhang, remove the bars from the pan. Melt the remaining 2 Tbs of white chocolate. Drizzle over the surface of the bars. Cut into 16 pieces and let the chocolate set, about 30 minutes, before serving.

Notes: use fresh chocolate. White chocolate doesn't have a long shelf-life. It changes color and doesn't melt well. I ended up using Lindt White Chocolate Truffle bars. My saved white chocolate was too old. From now on I am marking white chocolate with the date of purchase. Lesson learned!!

Don't try the cookies too early. They need to set the 2 hours before messing around with them.

This is a good recipe for having all your ingredients out, measured and ready to go before you start in. Watch the portions of the chocolate.

Nancy Leventon – November 4, 2020